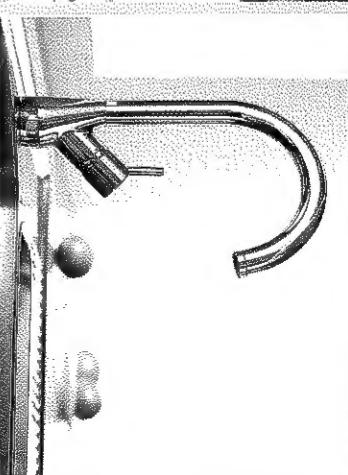
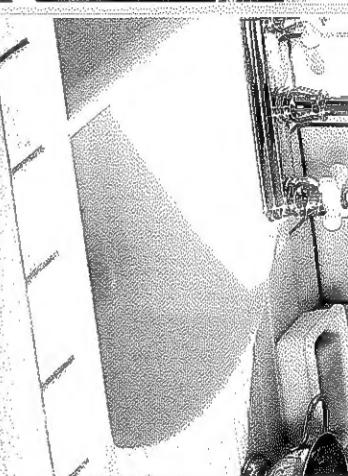
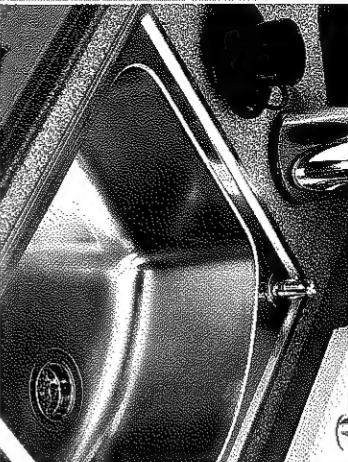


Experience and intuition have taught us how to craft sinks and faucets of the finest quality. They also tell us that low maintenance is not the same as no maintenance. Below are some tried-and-true cleaning tips to keep your American Standard sink and faucet looking and performing like new.



GOOD IDEAS

- Rinse after every use. Wipe the sink dry with a clean soft cloth to prevent water spots and mineral deposits.

- For general cleaning, use hot soapy water and liquid dishwashing detergents.

- Apply all cleaning products using a soft cloth or sponge only.

- Remove rubber mats when sink is not in use, as foods can contain acids that when trapped can cause discoloration.

STAINLESS STEEL IDEAS

- We recommend regular cleaning. Use a mild liquid detergent and water to clean the sink after use. Rinse thoroughly and towel dry.

- For general cleaning, use mild soapy water.

CORIAN IDEAS

- For difficult stains, use a green scouring pad.

- Disinfect surface with diluted household bleach (1 part water/1 part bleach).

- Enhance finish by applying a non-abrasive polish.

BAD IDEAS

- With the exception of Corian™, DO NOT use abrasive cleaners, cloths or paper towels.

- Do not leave household cleaning agents in your sink for a long period of time.

AMERICAST™ IDEAS

- Rubber mats are acceptable, provided they are removed when sink is not in use, as certain foods contain acids that when trapped under the mat can cause discoloration.

GOOD IDEAS

- Wipe with a clean, soft, damp cloth and blot dry as often as possible.

- For general cleaning, use mild soapy water.

BAD IDEAS

- Avoid abrasive cleaners, cloths or paper towels.
- Cuts and scratches can be removed with 400-grit sandpaper, restoring finish with a non-abrasive cleanser and a white scouring pad.
- Do not use any cleaning agents containing acids, polish abrasives, or harsh cleaners or soaps.